

ANNA'S

SMOKED SALMON, CREAM CHEESE, AND DILL QUICHE

YIELD 8 to 12 servings

INGREDIENTS

For the crust

- ¼ cup cold full-fat buttermilk
- ¼ cup sourdough discard
- 1 tablespoon cold water
- 1½ cups all-purpose flour, plus more for rolling
- ¼ cup chopped fresh dill
- 1 tablespoon sugar
- 2 teaspoons kosher salt (such as Diamond Crystal) or 1 teaspoon fine sea salt
- ½ teaspoon ground black pepper
- ½ cup cold unsalted butter, cut into ½-inch cubes
- 1 egg, whisked (for glazing the pie crust during parbaking)

For the filling

- 12 ounces smoked salmon
- 4 ounces cream cheese, cubed
- ¼ cup chopped fresh dill
- Zest from ½ lemon
- 5 large eggs
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- 1½ cups heavy cream
- 1½ cups milk

PREPARATION

- 1. Make the crust.** Mix together the buttermilk and sourdough starter, then add the cold water. Keep refrigerated until ready to use, or add ice cubes and discard them before use. In a large bowl, whisk together the flour, dill, sugar, salt and pepper. Using your hands, rub the cubed butter into the flour mixture until roughly half of the cubes are the size of peas. Flatten the larger pieces of butter into shards with your fingertips, then make a well in the center of the flour mixture.
- 2.** Pour the buttermilk mixture into the well (discarding ice cubes if necessary) and use a fork to start mixing everything together. Once the wet ingredients are mostly incorporated but dry pockets of flour still remain, turn everything out onto a clean work surface. If the dough looks very dry and crumbly, sprinkle a bit more water on top, bearing in mind that it will continue to come together as you work it and as it rests in the refrigerator.
- 3.** Use a bench scraper or the flat edge of a ruler to pat everything into a compact 6-inch square. Cut the square into four smaller squares, stack them on top of one another, and flatten them into one even mass about 2 inches thick. This step helps create flaky layers. Loosely wrap the dough with plastic wrap, then use a rolling pin to roll the wrapped dough into a compact disc about 1 inch thick. Refrigerate for at least 2 hours or up to 2 days.
- 4. Parbake the crust.** Lightly flour the rolling pin and roll the dough on a floured work surface into a 12-inch round. Fit the dough into a 9-inch pie plate (not deep dish) or tart pan, letting the dough slump into the bottom and sides without stretching. If needed, trim the overhang so it extends just ½ inch past the rim. Fold the overhang under itself to form a thick ridge flush with the rim. Crimp the ridge and use a fork to poke holes in the bottom and up the sides of the crust. Freeze for about 20 minutes, until very firm.

5. Meanwhile, heat the oven to 425°F.

6. Line the firm, chilled crust with foil and fill with pie weights, dried beans or sugar. Place on a rimmed baking sheet and bake on the middle rack for 20 minutes. Carefully lift out the foil and weights. Brush the surface of the crust with the whisked egg to help prevent sogginess. Lower the oven temperature to 350°F and bake for 15 minutes more, until golden brown all over. Let cool completely in the pan on a wire rack.

7. **Make the filling.** In a food processor or blender, combine all filling ingredients except the smoked salmon, dill and lemon zest. Pulse until smooth and the cream cheese is incorporated. Fold in the dill and lemon zest.

8. When ready to assemble, crumble the smoked salmon over the bottom of the cooled crust, then pour the filling over it.

9. Put the assembled quiche on a rimmed baking sheet and bake on the middle rack for 50 to 60 minutes, rotating halfway through, until the filling is set and the crust is deeply browned. If the crust starts to look too dark, carefully tent the quiche with foil until it is fully baked.

Storage: *The quiche will keep in the refrigerator, wrapped tightly, for up to 4 days.*